andrew james

Digital Slow Cooker

The manual is applicable to the following models:

5L

6.5L

Please read the manual fully before using the appliance and keep the manual safe for future reference.

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Important safeguards

When using any electrical appliance, basic safety precautions should always be followed, including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason. Never handle or operate the appliance with wet hands.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.

Appliance specific safety instructions

- Be cautious at all times when moving the slow cooker as it will contain hot food, water or other hot liquids.
- Do not use the slow cooker for anything other than its intended use.
- Do not switch on the slow cooker if the ceramic pot is empty.
- Allow the lid and ceramic pot to cool down before cleaning it with water.
- Never touch the surface of the slow cooker during operation as it can get very hot. Always use the handles or knobs provided.
- Do not touch any hot surfaces of the appliance.
- Always use oven gloves or a cloth when removing the lid or handling contents.
- Never cook food directly in the base unit, always use the ceramic pot.
- Do not use the appliance if the ceramic pot or glass is cracked, chipped or damaged.
- Do not leave the slow cooker plugged in when it is not in use.
- Do not switch on the slow cooker when it is upside down or on its side.
- Always handle the glass lid and ceramic pot with care as they are fragile.

Appliance components illustration

1. Removable ceramic bowl	7. Start/ Cancel button
2. Stainless steel housing	8. Keep warm indicator light
3. Control panel	9. Lid handle
4. Tempered glass lid	10. Side handle
5. Delay and set button	
6. Up and Down button	

Before first time use

- Before using the cooker for the first time, remove all labels and tags from the product.
- Wash the ceramic pot and glass lid in hot soapy water with a sponge or a dishcloth, rinse and dry thoroughly.
- Do not immerse the slow cooker base in water or any other liquid.
- During initial use you may notice a slight odour, this is due to the burning off of residues that have been left on during the manufacturing process. This is completely normal and will disappear after using the unit.
- Place the cooker on a flat level surface.
- Pre-prepare the food that you are going to place inside the ceramic bowl.
- Do not brown meat in the ceramic pot before slow cooking. Use a separate pan on a hob to brown meat and then add it to the slow cooker.
- Do not overfill the slow cooker. Only fill the slow cooker until it is three quarters full.
- Defrost/ thaw meat fully before adding it to the slow cooker.
- Please note the slow cooker should not be used to re-heat cooked food.

Operating the appliance

1. Plug the power cord into the mains electrical supply. The LED display will light up, please note that the heating element has not turned on. When the LED display has illuminated, press the set button and it will display a default time of 06.00 hours. The slow cooker will automatically be set to HIGH on the display.
2. Press the “SET” button until the correct setting (HIGH/LOW/WARM) is selected, indicated by the red indicator light.
3. Press the UP and DOWN buttons to set the cooking time. The time will jump by 30 minutes.
4. After setting the operating mode and the cooking time, press the “Start/Cancel” button. The slow cooker will now start operating and the cooking time will start

counting down. Ensure that the lid is on the appliance as it will retain valuable heat.

5. After the cooking process has finished, the keep “WARM” function will automatically illuminate.

6. If you wish to stop the process, hold the “Start/Cancel” button for approximately 3 seconds.

7. After the cooking process has finished unplug the cord from the electrical supply.

NOTE: Always wear oven gloves when handling the ceramic bowl after cooking as it will be hot. Allow the ceramic bowl time to cool completely before cleaning and storing it.

Setting the pre-cook Timer

If you wish to start your slow cooking at a later time then you need to set the delay timer.

1. Follow the steps 1-2 as previously mentioned in the section “operating the appliance”.

2. After setting the timer, press the delay button. You will see the green light illuminate.

3. The time in the LED display will be flashing. Set the amount of hours you wish to delay the timer by using the up and down buttons. For example if you wanted the slow cooker to start cooking at 3pm and it was 9am in the morning you would set the time delay to 6 hours.

4. Press the Start/Cancel button to begin the operation.

5. The hours until cooking time will be displayed in the LED display and will begin to count down. The cooking will begin once the countdown reaches zero.

6. To cancel the operation at anytime press and hold the Start/Cancel button again.

Slow cooking general advice

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and fuss.
- The types of meals that are associated with slow cooking have always been soups and casseroles, but with the ceramic pot you can also make most modern family meals and dinner party dishes. This pot is convenient as well as stylish enough to take straight to the table for serving. (Always place the ceramic pot on a heat proof mat or surface).
- Slow cooking is ideal for cooking tougher cuts of meat, as it gives them long, gentle simmering that ensures that they become tender and full of flavour.

Preparation and suitable slow cooked foods:

Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed:

- Cut vegetables into small, even pieces as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- We recommend you trim all excess fat from the meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If you are adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as conventional cooking pans and methods.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before cooking them in the slow cooker.

Authentic stoneware is fired at high temperatures, therefore the ceramic pot may have minor surface blemishes and the glass lid may rock slightly due to these imperfections.

Tips for slow cooking

- The slow cooker pot should be at least half full for the best results.
- Slow cooking retains moisture. If you wish to reduce moisture during the cooking process, remove the lid after cooking and turn the control to high (if already set to low) and simmer for around 30 to 45 minutes.
- Do not unnecessarily remove the lid during the cooking process as the build up of heat will escape. Each time you remove the lid you will have to add an additional 10 minutes to the cooking time.
- When cooking soups allow 5cm of space between the top of the ceramic pot and the food surface to allow for simmering.
- Many recipes demand all day cooking in the slow cooker. If you do not have time to prepare food that morning, prepare the food the night before and store the food in a covered container in the refrigerator. Transfer the food to the ceramic pot and add the liquid/gravy. Select the low or high setting.
- Most meat and vegetable recipes require 8-10 hours on low or 4-6 hours on high.
- Some food or ingredients are not suitable for slow cooking, such as pasta, seafood, milk and cream. These foods or ingredients should always be added towards the end of the cooking time.
- Many things can affect how quickly a recipe will cook: water, fat content and the initial temperature and size of the food.
- Cutting food into small pieces will speed up the cooking process. A degree of “trial and error” will be required to fully optimise the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After the food is cooked, switch the slow cooker off and leave it covered with the lid on. There will be enough heat in the ceramic pot to keep it warm for 30 minutes. If you require your food to be kept warm for longer switch the cooker to the warm setting.
- All food cooked in the slow cooker may be covered with a liquid, gravy or sauce.

Tips for slow cooking

- Prepare your liquid, gravy or sauce in a separate pan and completely cover the food in the ceramic pot.
- By pre-browning the meat and onions in a pan it seals in all the juices and flavours. This also helps reduce the fat content before adding it to the ceramic pot. This will improve the flavour but is not necessary If time is limited.
- When cooking joints of meat, ham and poultry etc. the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover it with water. If necessary cut the joint into two pieces. Joint weight should be kept within the maximum limit.

Slow Cooker recipes

Please note these recipes have been tested in our 6.5 litre slow cooker. If you have a smaller model, the quantities of ingredients will need to be adjusted accordingly.

Red Pepper and Tomato Soup

1 onion, chopped	1 tbsp. tomato puree
2 cloves of garlic, crushed	1 litre vegetable stock (warm)
4 red peppers, deseeded and chopped	Salt and pepper, to taste
1 tsp mild chilli powder	Basil oil
6 fresh tomatoes, peeled and	

1. Turn the slow cooker onto high. Allow to preheat for 15-20 minutes.
2. Add all of the ingredients to the slow cooker and stir.
3. Turn the slow cooker to low and cook for 6 hours.
4. Blend before serving, adding a swirl of basil oil to the finished dish.

Sweet potato, apple and ginger soup

2-3 teaspoons grated fresh ginger (depending on desired strength)	700ml water or stock
1 onion	Seasoning to taste
2 sweet potatoes, chopped	Coriander leaves to garnish
2 sticks of celery, chopped	
2 cooking apples, chopped	

(This recipe requires a hand or stick blender)

1. Preheat the appliance for 15 minutes.
2. Add all the ingredients. Make sure the stock is warm when you add it as this will maintain the temperature. Turn your slow cooker to low for 6-8 hours.
3. Use your electric hand/stick blender and liquidise the soup until smooth. Season and add lemon juice to taste. Reheat gently before serving. Garnish with coriander leaves.

Lamb, butter bean and tomato casserole

1 onion finely chopped	1 x 400g tin of butter beans
2 sticks of celery, sliced	500ml lamb stock
1 red pepper, finely sliced	2 teaspoons sun-dried tomato paste
1 large carrot, diced	1 teaspoon oregano
450g stewing lamb, diced	Seasoning to taste
1 punnet of cherry tomatoes	
1 tin of chopped tomatoes	

1. Preheat your slow cooker.
2. Add all the ingredients to the slow cooker and set to low. Make sure the stock is warm when you add it as this will maintain the temperature. Mix the ingredients so they are evenly distributed.
3. Cook for 6-8 hours. Season to taste before serving.

Tomato, Paprika and Pork Casserole

1 onion, finely chopped	1 tin of chopped tomatoes
1 red pepper, deseeded and sliced	50g sundried tomatoes
500g lean pork, cut into chunks	100ml chicken or vegetable stock (warm)
1 tbsp. paprika	100ml crème fraiche

1. Preheat the slow cooker for 15 minutes on high.
2. Place all of the ingredients except the crème fraiche into the slow cooker. Turn the slow cooker to low and cook for 6 hours.
3. Before serving, add the crème fraiche and stir through.

Thai Peanut Chicken and Butternut Squash Curry

6 Chicken Breasts, cut into bite size chunks	4 heaped tbsp. Thai red curry sauce
2 butternut squash, peeled, de-	2 tbsp. dark soy sauce
2 cans of coconut milk	2 tbsp. medium curry powder
125ml sweet chilli sauce	150g salted peanuts
½ jar peanut butter	

1. Preheat the slow cooker for 15 minutes on high.
2. Add all of the ingredients except the peanuts into the slow cooker and stir.
3. Turn on low and cook for 4—6 hours until the chicken is tender.
4. Serve with fragrant rice, sprinkling peanuts over the finished dish.

Lamb Shanks

2 red onions	300ml red wine
3 cloves of garlic crushed	3 teaspoons balsamic vinegar
2 sticks of celery, finely sliced	400ml lamb stock
1 leek, finely sliced	1 bay leaf
1 carrot, finely sliced	Sprigs of fresh thyme and rosemary
4 lamb shanks	Seasoning to taste
1 tin of chopped tomatoes	

1. Preheat your slow cooker to the required temperature.
2. Prepare all the vegetables. Place all the ingredients in the slow cooker, ensuring that they are combined well and evenly distributed. Make sure the stock is warm when you add it as this will maintain the temperature.
3. Set the slow cooker to low and cook for 6-8 hours, until the lamb is tender. Prior to serving, if your liquid is too thin, stir in 1-2 teaspoons of cornflour, dissolved in a little water. Turn up the heat for 5-10 minutes to thicken it.
4. Season to taste before serving.

Slow Cooker Chocolate Fudge

500g Dark Chocolate (no more than 60%	1 can of condensed milk
20g butter	1 tsp vanilla extract
Cooking spray	Cling film

1. Spray the inside of the pot with cooking spray.
2. Turn the slow cooker onto low.
3. Add all of the ingredients to the pot. Cover and cook for 2 hours, stiring every 30 minutes.
4. Pour the fudge mixture into a cling film lined baking tin.
5. Chill in the fridge overnight, then cut into chunks.

This fudge is so versatile. You can add fruits, nuts, candy and flavourings adapting it for all tastes.

Steamed Chocolate Pudding

6oz/150g butter or baking margarine	6oz/150g sugar
8oz/200g self raising flour	1 tsp vanilla extract
2 large eggs	2oz/50g cocoa
130ml milk	40g chocolate chips

1. Beat the butter and sugar together until pale and fluffy.
2. Add the eggs and vanilla and beat until combined.
3. Sieve in the flour and cocoa into the mixture and mix until they are well combined. Stir in the chocolate chips.
4. Grease a 1 litre glass basin. Pour the mixture into the basin and cover with baking parchment. Tie the parchment around the bowl with string.
5. Place the pudding basin into the slow cooker. Pour warm water into the slow cooker until it comes ¾ way up the side of the basin. Cook on high for 2- 3 hours.
6. Remove from the slow cooker, remove the parchment and serve.

Care and Cleaning

Always make sure the slow cooker is unplugged and in the OFF position before storing the appliance away or cleaning it. Make sure the unit has cooled down completely before cleaning.

- Always wash the ceramic pot by hand with warm and soapy water.
- To remove any foods that have been cooked onto the bottom of the pot, simply soak it overnight in soapy water and rinse it the next day.
- The exterior of the slow cooker can be wiped with a damp cloth and dried.
- Do not use harsh abrasive cleaners or scouring pads to clean any parts of the slow cooker as this will damage the surface.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights. Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days, however we will deduct the cost of shipping from the value of the refund.

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Disposal of the appliance

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

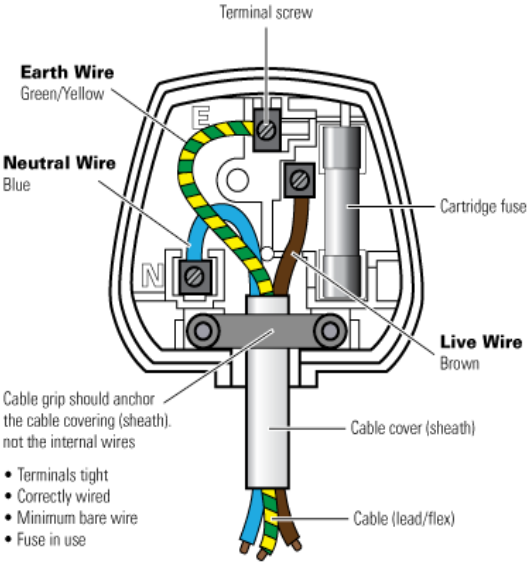
Correct disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Electrical Information

Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:



- The **Live** (**Brown**) wire connects to the right- most live (L) terminal nearest to the fuse.
- The **Neutral** (**Blue**) wire connects to the left-most neutral (N) terminal.
- The **Earth** (**Green and Yellow**) wire connects to the central, top most earthed (**E**) terminal.

Warning:

If the appliance is double insulated indicated by the double insulated symbol:

it should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket.

If the supply cord is damaged it must be replaced by a service agent or a similarly

qualified person in order to avoid a hazard.

All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/

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